

# 2 COURSES \$39 3 COURSES \$49

Available Monday – Saturday, 12pm – 4pm  
Includes a glass of specially selected house wine, beer or soft drink

## TO START

### Bruschetta

Fresh avocado, diced tomato, Spanish onion, garlic oil, basil and Grana Padana on lightly toasted bread

### Grilled Cheese

Buffalo Halloumi grilled and served with hickory smoked semi-dried tomatoes, rocket and lemon

### Szechuan Calamari

Lightly fried Szechuan calamari served with nam jim sauce and fresh lemon

## MAIN

### FROM THE PADDOCK

Monte Beef is sourced from only premium breeders of the highest quality Angus cattle. The cattle are carefully reared and grazed on selected farms throughout Australia and monitored from the paddock to the plate using a process of stringent quality checks.  
*Grilled to your liking in our in-house basting served with crunchy chips or garden salad*

**250g Wagyu Rump** (450D, MB 6+)

**150g Black Fillet** (150D, MB 2+)

**300g Flat Iron**

**Lime & Pepper Salmon**

Seared salmon fillet served with chickpeas, green baby peas, Spanish onion, parsley, avocado, cucumber, tomato seeds, fresh lemon dressing and feta

### **Lamb Ribs**

Char-grilled with a lemon, herb and mustard marinade.  
Served with crunchy chips or garden salad

### **Short Rib Burger**

Slow cooked beef short rib in a toasted bun with mixed cabbage slaw and aioli. Served with crunchy chips or

### **Argentinean Chicken**

Supreme-cut spiced chicken breast. Served with crunchy chips or garden salad

### **Vegetarian**

Chickpea and cumin croquettes with seasonal greens, cauliflower puree, grilled mushrooms, red pepper jam and  
curd.

## **DESSERT**

### **Crème Brûlée**

Classic crème brûlée with a raspberry popping candy shortbread biscuit

### **Passionfruit Tart**

Shortbread biscuit, passionfruit curd, white chocolate mousse, black pepper meringue  
and fruit crisps